

Whipped Frozen Lemonade

A SUMMER TREAT

Ingredients

Lemon Simple Syrup

- 1/2 cup granulated sugar
- 1/2 cup water
- Zest of 1 lemon

Lemonade

- 1/2 cup freshly squeezed lemon juice (from two lemons)
- 1 cup full-fat coconut milk
- 2 1/2 cups ice cubes

Instructions

- 1. To prepare the simple syrup:** Bring sugar and water to a simmer in a small saucepan over medium heat, stirring occasionally until the sugar dissolves. Stir in lemon zest and remove from the heat. Cover and let steep for 1 hour, then strain the syrup through a fine-mesh sieve; discard the zest. (You'll have extra syrup; refrigerate for up to 1 week.)
- 2. To prepare whipped lemonade:** Add 1/2 cup simple syrup, lemon juice, coconut milk, and ice to a blender. Blend until the ice is crushed and the mixture is slushy. Divide between 4 8-ounce glasses and serve immediately.

Notes

To make ahead: Refrigerate simple syrup (Step 1) in an airtight container for up to 1 week. You can use light coconut milk or refrigerated coconut milk, though the end result won't be as rich and creamy.

